
TASTING MENU

Truffle pudding glazed in carob
molasses, stout from The Brew and
aged Maltese Pecorino

Raw aged Limousine beef from Rabat,
wild caper jam, oyster and daikon

Raw south coast rossi prawn, sea jelly
and fig leaf, buttermilk and smoked
pike perch roe

Celeriac baked in salts from Gozo,
marinated sea succulents and our
special reserve caviar

Dry aged red bream cooked over
embers, roasted prawn sauce spiked
with tarragon vinegar

Guinea hen stuffed with mushrooms
from Mġarr, snowball cauliflower and
sauce infused with lemon thyme

Cocoa nib tartlet with Babinella pear,
caramelized miso cream and frozen
juices

Sunflower chocolate

Jerusalem artichoke cornet with coffee
molasses

165pp

A discretionary 10% service charge will be added to your bill.